



WEDDINGS AND EVENTS

AT TWIN MILLS CLUB



The Club

Thank you for your interest in Twin Mills Club to host your upcoming special event. Twin Mills Club is patterned after a modern farmhouse style to subtly make everyone feel at ease and at home. Our luxurious interior design is complemented by picturesque outdoor patios offering unimpeded vistas of our meticulously maintained private grounds. Please take the time to review our offerings and feel free to contact us directly if you have any questions. It would be our pleasure to provide you a private tour of Twin Mills and have the opportunity to discuss with you the details of your special event. With our beautiful resort club, breathtaking scenery, and amazing service, we promise you'll be impressed.

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VENUES AND AMENITIES

Event Center IT

Accommodates 160 Guests or 120 Guests with Dance Floor
Classic yet contemporary with expansive views of the property, the unmatched elegance of the Events Center is ideal for hosting weddings and events year-round.

The Scuppernong IT

Accommodates 16
Whether celebrating an anniversary, birthday or other special occasion, evenings at The Scuppernong are sure to be extraordinary.

Killian & Forney Room

Accommodates 16
Adjacent to the Event Center, this room provides a variety of uses from hosting private dinners to a private bridal suite.

Clark’s Family Kitchen AV

Accommodates 50
An ideal space for a rehearsal dinner or morning after brunch, Clark’s Family Kitchen features contemporary décor, a showcase kitchen and comfortable indoor and outdoor seating.

The Back Porch

Accommodates 60
Centered around Fire Water, our artistic salute to the natural forces that created the landscape and commence of Lake Norman, The Back Porch is the ideal setting for cocktail hours and outdoor receptions.

Artist Amphitheater

Naturally formed outdoor theater on the forest’s edge ideal for outdoor ceremonies.

INCLUDED

| | |
|------------------------|--------------------------------------|
| Padded Ballroom Chairs | Flatware |
| Round Tables | Stemware |
| Cocktail Tables | Barware |
| House Table Linen | Screen and Projector IT |
| China | Audio System AV |

ADDITIONAL OPTIONS

| | |
|---------------------------|-------------------|
| Dance Floor | Bar and Bartender |
| Patio Heaters | Stage |
| Uniformed Chef Attendants | Ceremony Chairs |

BREAKFAST AND BRUNCH

Continental Breakfast

Sunrise Breakfast *Minimum 25 Guests*

Fresh Orange, Apple, and Cranberry Juices, Seasonal Sliced Fruit, Fresh Berries, Assorted Muffins and Bagels with Butter, Cream Cheese, and Fruit Preserves, Scrambled Eggs, Crispy Skillet Potatoes, Applewood Smoked Bacon, Breakfast Sausage, Coffee and Tea Service

Breakfast Additional Options

Assorted Fruit Yogurts and Granola

Smoked Salmon, Bagels, Traditional Accompaniments

Crispy Skillet Potatoes

Applewood Smoked Bacon or Breakfast Sausage

Scrambled Eggs or Eggs Benedict

Uniformed Chef Omelet Station

The Good Life Brunch *Minimum 50 Guests*

Fresh Orange, Apple, and Cranberry Juices, Seasonal Sliced Fruit, Fresh Berries, Breakfast Pastries, Muffins, and Bagels, with Whipped Butter, Cream Cheese, Fruit Preserves, Twin Mills Coffee and Back Porch Sweet Tea Service, Smoked Salmon, Tomatoes, Red Onion, Diced Egg, Capers, Honey Mustard, Applewood Smoked Bacon, Breakfast Sausage, Crispy Skillet Potatoes, Chef Attended Omelet Station, Fresh Mozzarella and Tomato Salad, Baby Greens, Bleu Cheese, Apples, Candied Walnuts, White Balsamic Vinaigrette, Grilled Chicken, Forest Mushroom Sauce, Roasted White Fish, Tomato-Butter Sauce, Shaved Fennel Salad, Carved Beef Tenderloin, Horseradish Cream, Medley of Fresh Seasonal Vegetables, Assorted Rolls and Whipped Butter, Assorted Mini Desserts



The Scuppernong

LUNCH • PLATED

Cup of Soup *Choose One*

Butternut Squash Soup
Mascarpone

Tomato Basil Bisque
A Classic Favorite

Carrot and Ginger Soup
Wasabi Cream

Starter Salad *Choose One*

Baby Spinach Salad
Egg, Red Onion, Candied Pancetta, Sherry Vinaigrette

Tomato and Fresh Mozzarella Salad
Basil Dressing and Aged Balsamic

Chopped Romaine Salad
Shaved Parmesan, Herb Croutons

Lunch Entrees *Served with Brioche Rolls, Butter, and Twin Mills Lemonade and Back Porch Sweet Tea Service*

Chicken Florentine
Baby Bellas, Spinach, Caramelized Red Onion,
Herb Vinaigrette

Shrimp and Angel Pomodoro
Fresh Tomato Sauce, Parmesan, Basil

Grilled Salmon
Spinach Orzo, Micro Green Salad

Rosemary and Sage Roasted Chicken
Tomato Risotto, French Green Beans

Asparagus Soup
Boursin Cream

Roasted Corn Bisque
Red Pepper Marmalade

Broccoli Cheddar Soup
Red Pepper Cream

Arugula Salad
Endive, Pear, Bleu Cheese, Candied Pecans,
Riesling Vinaigrette

Baby Greens Salad
Apples, Goat Cheese, Candied Walnuts,
Pinot Vinaigrette

Shrimp and Leek Crepes
Lemon Butter Sauce, Lemon Truffle Vinaigrette,
Radish Salad

Mushroom and Gruyère Crepes
Arugula, Chive Butter Sauce, Micro Green Salad,
Tomato Basil Vinaigrette

Grilled Beef Tenderloin
Roasted Shallot Mashed Potatoes, Asparagus,
Mushroom Bordelaise

Entrée Salads

Mediterranean Salad
Baby Greens, Couscous, Grilled Squash, Cured Tomato, Cucumber, Feta, Olives,
Red Onion, Oregano Vinaigrette, Choice of Grilled Chicken or Shrimp

Grilled Asian Chicken Salad
Napa Cabbage, Asian Vegetables, Cashews, Soy Ginger Vinaigrette

Grilled Salmon Salad
Baby Greens, Tomato, Egg, Green Beans, Olives, Red Onion,
Balsamic Vinaigrette

Traditional Cobb Salad
Iceberg Lettuce, Turkey Breast, Bacon, Bleu Cheese, Hard Cooked Egg,
Avocado, Tomato, Peppercorn Ranch

Southwestern Steak Salad
Spinach, Roasted Corn, Red Bell Pepper, Pickled Red Onion, Bacon,
Bleu Cheese Crumbles, Cilantro Vinaigrette

Chicken Caesar Salad
Chopped Romaine, Caesar Dressing, Shaved Parmesan Cheese, Herb Croutons

Shrimp and Goat Cheese Salad
Baby Greens, Tomatoes, Roasted Red Peppers, Roasted Pine Nuts,
Goat Cheese, Cilantro Vinaigrette

Shrimp and Goat Cheese Salad
Baby Greens, Tomatoes, Roasted Red Peppers, Roasted Pine Nuts,
Goat Cheese, Cilantro Vinaigrette

Afternoon Treats *Choose One*

Individual Tarts
Apple Caramel, Crème Brûlée, or Key Lime

Individual New York Style Cheesecakes
Banana Nut, Chocolate, Raspberry

LUNCH • BUFFET

Minimum of 25 Guests, Twin Mills Lemonade and Back Porch Sweet Tea Service Included

Twin Mills Deli

Old Fashioned Potato Salad and Twin Mills Coleslaw, Cucumber and Onion Salad, Dill, Rice Wine Vinaigrette, Baby Greens, Bleu Cheese, Apples, Candied Walnuts, White Balsamic Vinaigrette, Sliced Turkey Breast, Ham, Roast Beef, Swiss, Cheddar, and Provolone Cheeses Leaf Lettuce, Tomatoes, Red Onions, Pickles, Mustard, Mayonnaise, Assorted Cookies

All American

Macaroni Salad, Traditional Caesar Salad, Fresh Fruit Salad, Beef Burgers, Hot Dogs, Marinated Chicken Breast, Fresh Rolls and Buns, Swiss, Cheddar, and Provolone, Leaf Lettuce, Tomatoes, Red Onions, Pickles, Mustard, Mayonnaise, Ketchup, Pickle Relish, Assorted Cookies

Afternoon Driver

Chopped Salad, Creamy Peppercorn Dressing, Tomato and Bocconcini Salad, Basil Vinaigrette, Grilled Chicken Breast, Lemon Butter Sauce, Meatloaf, Mushroom Gravy, Creamy Mashed Potatoes, Medley of Fresh Seasonal Vegetables, Sourdough Rolls, Whipped Butter, Assorted Cookies

Backyard BBQ

Twin Mills Coleslaw, Old Fashioned Potato Salad, Fresh Fruit Salad, BBQ Chicken Breast, Brisket, Pulled Pork, BBQ Beans, Creamed Corn, Corn Bread Muffins and Whipped Butter, Assorted Cookies

Souper Salad

Choice of 1 Soup and Salad Bar

Soup Creamy Tomato Basil, Smoked Ham and White Bean, Beef and Barley, Chicken Tortilla, Black Bean, Butternut Squash, Chicken Noodle, Clam Chowder

Salad Bar Baby Greens, Romaine, Spinach, Tomatoes, Cucumbers, Carrots, Peppers, Red Onions, Olives, Bacon, Hard Cooked Egg, Avocado, Strawberries, Dried Apricots, Bleu Cheese, Parmesan, Goat Cheese, Pecans, Pine Nuts, Croutons, Herb Vinaigrette, Creamy , Peppercorn Dressing, Caesar Dressing

Additional Options

Tuna Salad
Grilled Chicken Breast
Grilled Salmon Filet
Grilled Shrimp Skewer
Turkey, Swiss Wrap
Roast Beef, Cheddar Wrap
Veggie, Spinach Wrap



HORS D'OEUVRES • PASSED

25 Piece Minimum

Crostinis

Tomato, Basil, Goat Cheese • Grilled Portabello Mushroom Salad with Feta
 Roasted Pepper, Olive Relish with Gorgonzola • Smoked Salmon, Cucumber with Boursin
 Lobster Salad with Lemon Caper-Aioli

Spoon

Grilled Shrimp, Red Pepper Aioli, Olive Relish • Dungeness Crab Salad with Mango-Chili Salsa
 Seared Scallop, Cucumber and Tomato Horseradish Relish
 Pancetta Wrapped Shrimp with Basil Pesto Aioli • Seared Quail, Potato Pancake, Lingonberry

Tarts

Wild Mushroom and Roasted Shallot Tart • Caramelized Onion and Gruyère Cheese Tart
 Lobster and Asparagus Cheesecake Tart • Barbecue Duck Tart with Orange Compote
 Salmon Mousse Tart, Red Onion, Caper, Dill

Cold Selections

Shrimp and Brie Flatbread, Apricot Chutney
 Prosciutto and Fontina Flatbread, Basil Aioli
 Soppressata, Gruyère Flatbread, Red Pepper Aioli
 Mini Mozzarella and Tomato, Basil Aioli
 Prosciutto Wrapped Melon, Mint Aioli
 Shrimp, Cucumber, Tomato Horseradish Salad
 Ahi Tuna and Wasabi Cups
 Ahi Tuna Tacos , Mango-Chili Salsa
 Seared Ahi Tuna, Cucumber and Saffron Aioli
 Salmon on Corn Blini, Crème Fraiche, Caviar

Warm Selections

Swedish, Barbecue, or Italian Meatballs
 Sausage and Parmesan Stuffed Mushroom
 Bacon, Onion, and Spinach Stuffed Mushroom
 Crab and Artichoke Stuffed Mushroom
 Red Pepper Polenta, Bleu Cheese, Wild Mushroom Salad
 Mini Crab Cakes with Red Pepper Aioli, Micro Greens
 Prosciutto Wrapped Scallop, Apricot Chutney
 Beef Medallion, Saffron Potato, Red Onion Marmalade
 Southwestern Chicken and Green Chile Mini Quesadilla
 Carne Asada and Cotija Cheese Mini Quesadilla
 Chipotle Grilled Shrimp and Pepper Jack Mini Quesadilla
 Chorizo, Black Bean Mini Tostada, Pico de Gallo
 Duck and White Bean Mini Tostada, Pineapple Salsa



HORS D'OEUVRES • STATION

Cheese Station

Domestic and Imported Cheeses, Dried Fruits and Nuts, Assorted Cracker and Crostini Basket

Antipasta

Grilled Asparagus, Roasted Peppers, Roasted Mushrooms, Grilled Squash, Olives, Tomatoes, Fresh Mozzarella, Fresh Basil, Cold Pressed Olive Oil, Balsamic, Sea Salt

Charcuterie

Soppressata, Capicola, Prosciutto, Pickled Vegetables, Craft Beer Mustard, Artisan Bread

Seafood Bar

Select from Cocktail Shrimp, Snow Crab Claws, King Crab, Maine Lobster, Oysters, Clams and Mussels Served with Lemon, Tabasco, Mignonette, Cocktail and Remoulade Sauce

Mashed Potato Bar

Gold Potato Mash, Pancetta, Red Onion, Chives, Cheese, Crème Fraiche, Roasted Pepper

Risotto Bar

Fresh Peas, Parmesan, Pancetta, Roasted Mushrooms, Gorgonzola, Chives, Crispy Shallots

MINI STATIONS

Minimum of 25 Guests

Street Tacos

Grilled Carne Asada, Mini Soft Flour Tortillas, Pico de Gallo, Shredded Cabbage, Cotija Cheese, Salsa, Sour Cream, Fresh Lime Wedges

Beef Sliders

Mini Beef Burgers, Brioche Slider Rolls, American Cheese, Pepper Jack Cheese, Shredded Lettuce, Sliced Roma Tomato, Shaved Red Onion, Pickle Chips, Ketchup, Mustard, Mayonnaise

Nacho Bar

Tortilla Chips, Chile con Queso, Pico de Gallo, Pickled Jalapeno, Scallions, Roasted Salsa, Shredded Lettuce

PER PIECE BUFFET STYLE

50 Piece Minimum

Vegetable Spring Rolls, Apricot Sauce

Tequila Chicken Burritos, House Salsa

Jalapeno Poppers, Peppercorn Dressing

Pork Pot Sticker, Ponzu Sauce

Chicken or Beef Satay, Peanut Sauce

Coconut Shrimp, Pineapple Yogurt Dip

Coconut Lobster Tail, Apricot Sauce

Lamb Chop Lollipops, Mustard Aioli

DINNER • THEMED

Desserts and Alcoholic Beverages are available upon request for an additional cost. We can tailored any menu to your needs. All dinners served with fresh rolls and butter. Water, Twin Mills Lemonade, Back Porch Sweet Tea, and Regular and Decaf Coffee.

South of the Border Taco Bar

Corn and Flour Tortillas, Marinated Chicken Breast, Marinated Flank Steak, Grilled Onions and Peppers, Spanish Rice, Black Beans, Pico de Gallo, Onions, Tomatoes, Cilantro, Shredded Cheddar Cheese, Guacamole and Sour Cream, Tortilla Chips, Salsa, Add Tequila-Lime Grilled Shrimp and Tilapia

Italian Pasta Bar

Pasta and Sauces Spaghetti with Marinara, Penne Pesto Pasta, Fettuccine Alfredo

Meats Marinated Grilled Chicken, Homemade Meatballs in Marinara, Add Grilled Steak, Add Sautéed Shrimp

Additional Toppings Sautéed Onions, Peppers, and Mushrooms, Shredded Parmesan and Mozzarella Cheese, Chopped Italian Parsley, Sliced Cherry Tomatoes, Bacon Bits, Olive Tapenade

Bread Garlic Knots or Garlic Cheese Bread

Southern Pickin’

Slow-Roasted Pork with Pan-American Sauce, Chicken Breast, Cole Slaw, Pesto Pasta Salad, Corn Roasted in the Husk, Southern Potato Salad, Baked Beans with BBQ Pork Trimmings, Add Salmon and Ribeye, Add Hot Dogs and Hamburgers

North Carolina Cookin’

Slow-Roasted Pork with Pan-American Sauce, Crab Cakes with Lemon Wedges and Remoulade, Brunswick Stew, Shrimp and Grits, Corn Bread, Ambrosia Salad, Carolina Chow Chow, Mac n’ Cheese, Butter Beans and Corn or Green Beans with Bacon

Louisiana Kitchen

Salads (Choose One) Cilantro Slaw or Tossed Salad Display

Entrees (Choose Two) Cajun Bayou Pasta , Jambalaya (Chicken, Shrimp, Andouille Sausage, and Tasso Ham), Crawfish Etouffee, or Cajun Roast Beef

Sides (Choose Two) Creole Red Beans and Rice, Louisiana Dirty Rice, Garlic Roasted Potatoes, or Herb Roasted Vegetables

Bread Jalapeño Cornbread

Additional Event Station with Chef Shrimp and Grits with Andouille Gravy and Sautéed Onions and Peppers

A Night in Venice

Salads (Choose One) Antipasti or Tossed Caesar Salad

Entrees (Choose Two) Lasagna, Eggplant Parmesan, Chicken Marsala with Penne Pasta, Linguine with Clams in White Wine Cream Sauce, Chicken Pesto Penne Simmered with Tomatoes, Onion and Kalamata Olives, or Tri-Color Tortellini with Gorgonzola Cream Sauce and Steak Medallions Sautéed in White Wine and Garlic

Sides (Choose Two) Steamed Potatoes and Carrots with Fresh Herbs, Ratatouille, Green Beans with Bacon and Onion, or Sautéed Zucchini

Bread (Choose One) Garlic Bread or Focaccia

Of The Sea

Salads (Choose One) Waldorf Salad, Caesar Salad, or Traditional House Salad

Entrees (Choose Three) Alaskan King Salmon, Steamed Clams, Steamed Mussels, Snow Crab Legs, Coffee Rubbed Filet 4 oz.

Sides (Choose Two) Baked Apples, Creamy Clam Chowder, Sautéed Swiss Chard, Baked Cauliflower and Potato Cheese Casserole, Wild Mushrooms and Caramelized Onions

Variety of Gourmet Breads

Desserts

Fresh Fruit Display, Gourmet Cookies and Brownies, Key Lime Tart, Baked Apple Tart, Bourbon Pecan Tart, Vanilla Almond Cake with Praline Buttercream, Chocolate Cake with Chocolate Ganache Icing, Tiramisu, New York Cheesecake, or Venetian Table (Choice of Three)



DINNER • BUFFET

Menus include garden salad, fresh rolls, coffee, Back Porch Sweet Tea, china, glass and silver, and professionally attired servers.

Southwestern Sunset Buffet

Select One Protein and One Vegetarian Entrée

Served with Tortillas, Salsa, Lettuce, Cheese, and Sour Cream

- Shredded Pork* Carnitas • Barbacoa • Seasoned Ground Beef Taco Style*
- Chicken Fajitas with Peppers and Onions* • Mojo Chicken with Pico de Gallo
- ▼ Cheese Enchiladas with Red Sauce • Green Chili and Cheese Tamales

Choice of Two Sides

- Cilantro Lime Rice • Spanish Rice • Refried Beans • Jicama Slaw
- Green Bean • Corn and Tomato Sauté

Tuscan Trattoria Buffet

Select One Chicken and One Pasta Entrée

- Chicken Mushroom Marsala • Chicken Piccata • Stuffed Ricotta Spinach Shells
- Italian Grilled Chicken with Sun-Dried Tomato and Spinach Relish
- Grilled Garlic Chicken with Creamy Parmesan Sauce • Peppers and Onions
- Penne Alfredo • Pappardelle with Rustic Meat Ragu
- Three Cheese Tortellini with Red Bell Pepper Cream Sauce

Choice of Two Sides

- Garlic Mashed Potatoes • Oven Roasted Rosemary Garlic Red Potatoes
- Sautéed Broccoli with Garlic • Sautéed Zucchini and Yellow Squash
- Mixed Vegetable Medley • Roasted Asparagus with Lemon Vinaigrette

Southern Hospitality Buffet

Select 2 Entrees

- Smoked Beef Brisket with Jus Carving Station • Bourbon Barbecue Chicken
- Spice Rubbed Slow Cooked Pulled Pork in a Tangy Barbecue Sauce
- Meatloaf with Mushroom Gravy

Choice of Two Sides

- Mac 'n Cheese • Loaded Mashed Potatoes • Potato Salad • Macaroni Salad
- Green Bean Casserole • Mixed Vegetable Medley

Chicago Speakeasy Buffet

Select 1 Salad

- Classic Garden Salad • Caesar Salad • Spinach and Cranberry Salad

Choice of Two Entrees

- Herb Crusted Prime Rib with Au Jus and Horseradish Cream
- Slow Roasted Peppercorn Roast Beef with Brandy Cream Sauce
- Grilled Rosemary Chicken, Wild Mushrooms, Sherry Reduction
- Pesto Chicken • Chicken Piccata

Choice of Two Sides

- Au Gratin Potatoes • Yukon Gold Mashed Potatoes • Mixed Vegetable Medley
- Oven Roasted Rosemary Garlic Red Potatoes • Haricot Verts • Wild Rice Pilaf
- Orzo Pasta with Spinach, Baby Tomatoes and Fresh Herbs

DINNER • PLATED PACKAGE

Menus include garden salad, fresh rolls, coffee, Back Porch Sweet Tea, china, glass and silver, and professionally attired servers.

Black Tie Affair Menu Package

Select 1 Salad

Classic Garden Salad • Caesar Salad • Spinach and Cranberry Salad

Choice of Two Entrees

6 oz. Medium Filet with Merlot Demi or a Peppercorn Cream

Roasted Salmon Filet with Maple Chili Glaze

Rosemary Grilled Chicken with Wild Mushrooms, Sherry Reduction

Chicken Paillard with a Lemon, Caper, White Wine Beurre Blanc

Basil Infused Grilled Tuscan Chicken

Three Cheese Tortellini in Pesto Cream

Spinach and Goat Cheese Stuffed Portabella with Tomato Coulis

Choice of Two Sides

Au Gratin Potatoes • Yukon Gold Mashed Potatoes • Mixed Vegetable Medley

Oven Roasted Rosemary Garlic Red Potatoes • Wild Rice Pilaf • Haricot Verts

Choice of Two Sides

Garlic Mashed Potatoes • Oven Roasted Rosemary Garlic Red Potatoes

Sautéed Broccoli with Garlic • Sautéed Zucchini and Yellow Squash

Mixed Vegetable Medley • Roasted Asparagus with Lemon Vinaigrette



Clark's Family Kitchen



Crow's Nest, Adjacent to Clark's Family Kitchen

DINNER • PLATED ENTREES

Menus include garden salad, fresh rolls, coffee, Back Porch Sweet Tea, china, glass and silver, and professionally attired servers.

SEAFOOD

Grilled Norwegian Salmon

Fingerling Potatoes, Asparagus, Whole Grain Mustard Cream Sauce

Pan Seared Striped Bass

Spinach Leek Risotto, Roasted Cherry Tomatoes, Kalamata Olives

Andouille Crusted Walleye

Dauphin Potato, Julienned Vegetables, Cucumber, Red Hot Beurre Blanc

Pan Seared North Carolina Scallops

Parsnip Puree, Capers, Rosemary and Garlic Flakes, Micro Greens

Duck Fat Poached Red Snapper

Mango Salsa, Sweet and Spicy Corn Tamale Cake

BEEF, PORK, AND LAMB

Pan Seared Filet Mignon

Au Gratin Potatoes, Crispy Shallots, Mushroom Bordelaise

Grilled Beef Ribeye

Belgian Frites, Grilled Broccoli, Peppercorn Cream

Roasted Loin of Pork

Roasted Root Vegetable, Cherry Tomato and Leet Confit

Roasted Pork Belly

Thyme Späetzle, Garlic Arugula Coulis, Butter Poached Carrots

PASTA

Sugo de Salsiccia

Italian Sausage Tomato Sauce, Spinach, Artichokes, Penne, Parmesan

Capellini Pomodoro with Shrimp

Angel Hair Pasta, Tomatoes, Roasted Garlic, Basil, Parmesan

Basil Chicken Pasta

Pesto Cream, Pine Nuts, Parmesan, Roasted Red Peppers, Bacon

Roasted Chicken Carbonara

Carbonara, Peas, Prosciutto

BIRDS OF A FEATHER

Buttermilk Fried Chicken

Creamy Cheese Polenta, Beer Braised Collard Greens, Natural Jus

Chardonnay Chicken

Braised Medallions, Yukon Mash, Wilted Spinach

Roasted Duck

Caramelized Brussels Sprouts, Bacon Lardons, Orange Chili Glaze

Whole Roasted Guinea Hens

Herb Stuffing, Chardonnay Jus

VEGETARIAN ENTREES

Polenta Cakes

Scallion Coulis, Grilled Broccoli, Poached Carrots

Mushroom Risotto

Mixed Mushrooms, Lemon Thyme Emulsion



Event Center



DISPLAY PLATTERS

Spinach Artichoke Dip with Tortilla Chips • Fire Roasted Salsa with Tortilla Chips
Guacamole with Tortilla Chips • Classic Hummus with Pita Bread
Cudités Platter with Vegetable Dip • Fresh Fruit with Creamy Lime Dip
Imported and Domestic Cheese and Cracker Display
Roasted Vegetable Platter with Olive Tapenade

BAR PACKAGES

Due to the North Carolina Liquor License Laws, all alcohol and professional bartenders must be provided by Twin Mills Club.

HOSTED BY CONSUMPTION

At your discretion, you can arrange a certain dollar amount towards a hosted bar on consumption.

Club

Stoli Vodka • Bombay Gin • Los Altos Tequila • Jim Beam Whiskey
Bacardi Silver Rum

Select

Titos Vodka • Mother Earth Gin • Cazadores Tequila

Premium

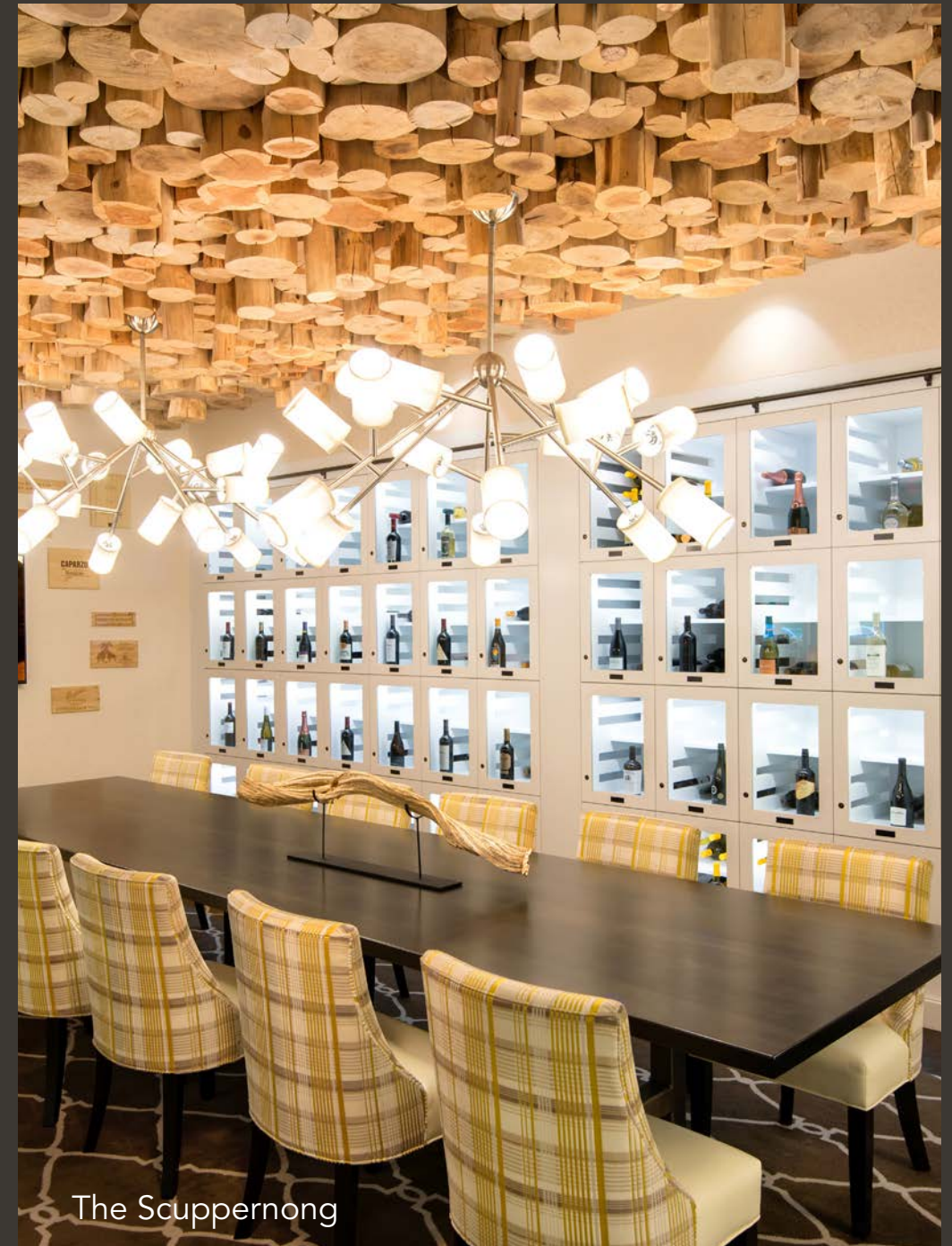
Grey Goose Vodka • Ketel One Vodka • Cardinal Gin • Casamigos Tequila
Patron Tequila • Crown Royal Whiskey • Jameson Irish Whiskey • Zaya Rum

Package Bar Program Beer and Wine Priced Per Person

Deluxe Package Bar: Liquor, Beer, Wine Priced Per Person

House Wine Collection Priced Per Glass or Bottle

Domestic and Imported Beer Priced Per Bottle



The Scuppernong



The Scuppernong

The Club

FREQUENTLY ASKED QUESTIONS

How many people does your event center hold?

The Twin Mills Club Event Center has a maximum capacity of 160 but with a dance floor and stage, we limit the capacity 120 people.

What is included in the room rental fee?

Standard china, glass, silver, white or ivory table cloths, and choice of napkin color (black, white, beige). Professionally attired service staff.

Are we allowed to bring in food or beverages?

All food and beverages must be supplied and prepared through the Club with the exception of commercially prepared wedding cakes. Wedding cakes must be cut and served by banquet staff. There is a \$100 charge for this service. Candy for pre-approved party favors are allowed.

What are my options for decorating?

The Club does not provide any decorations nor does it allow the affixing of anything to the walls, floor, or ceiling with nails, staples, carpet tape, or other substances. The club can be contracted on your behalf to obtain desired decor at cost plus a 20% service fee. Wedding receptions are permitted to bring any decorations to the Club the Thursday or Friday prior to the event; they will be locked in a secure room. All decorating must be done the day of the event, beginning at 9 am. For all other events, Coordinate with banquet manager to arrange a set up time.

Are tastings available?

Complimentary entrée tastings are provided for wedding receptions.



FREQUENTLY ASKED QUESTIONS

Are on-site wedding ceremonies an option?

Indoor and outdoor ceremonies are available at the Club. Indoor ceremonies have an additional \$400 fee and outdoor ceremonies have an additional fee of \$500. Ceremony chairs are available for \$2 per chair. On-site ceremony rehearsals will take place the evening before the event.

Are we responsible for cleanup?

The banquet staff will take care of all clean up at the end of the event. All decorations and gifts will be locked in a secure room. You can pick up everything the next day or take it with you at the end of the night. Special requests for clean-up will require a labor fee of \$100/hour.

Are there any hidden fees?

No, there are no hidden fees. Room rental fees and \$100 cake cutting fee are both subject to a 6.75% tax. All food and beverage is subject to an 20% service charge and 6.75% tax.

What time does the band or DJ need to stop playing?

We request that the band or DJ end by 11 pm. Last call will occur at this time as well.

Can we take photos on the ground?

Photography is permitted prior to or following an event within the Clubhouse or within close proximity of the Clubhouse (defined as a short walking distance from the building).

Are we allowed to use Member recreational areas at The Twin Mills Club?

Only Members and their guests are allowed to utilize our facility.

Do you have seating available for children?

Yes, we have highchairs and booster seats available upon request.



Club Ariel Shot

Can you accommodate special requests and/or allergies?

Yes, we are able to accommodate special requests and allergies to ensure that all of your guests will be provided with a meal.

What is my payment schedule for wedding receptions?

A deposit of the amount of the room rental will be due two weeks after the contract is issued. For wedding receptions, a deposit of 50% of the estimated food bill will be due thirty days prior to the event. The remaining food balance is due one week prior to the event as well as a number guarantee. The Club will charge for the guarantee, or the number served, whichever is greater. A credit card number will be kept on file for any beverage and/or other charges. These charges will be billed to the credit card on file the day of the event.